



Gluten Free No-Bake Cheesecake in a Jar

Description

Ingredients

- **For the cherry topping**
- 1 cup frozen cherries pitted
- 2 tspÂ coconut sugar
- 1/2 tsp lemon juice
- 1 tspÂ arrowroot powder
- 3 tbsp water
- **For the crust**
- 1/2 cup pecans raw
- 1/4 cupÂ almond flour
- 2 tbspÂ coconut oilÂ softened
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2 tbspÂ coconut sugar

- 1/4 tspÂ kosher salt

- **For the filling**

- 2/3 cup Greek yogurt

- 6 oz cream cheese

- 2 tbspÂ maple syrup

- 1 tsp lemon juice

Directions

- Take a small saucepan and pour into it the frozen cherries, along with the coconut sugar, lemon juice, arrowroot powder and water. Let them simmer lowly while stirring from time to time till the mixture thickens which will be about 10 minutes or so.
- The crust is prepared as the cherries cook. A food processor or blender is used to blend together pecans, almond flour, coconut oil, coconut sugar, and salt. When you taste them and feel as they are holding together well in your fingers that is good . You can add more coconut oil or one pitted date if it does not hold.
- Layer the crust mixture on the bottom of the jars.
- Take a stand mixer (or a medium bowl) and put cream cheese, Greek yogurt, maple syrup, lemon juice in it and using either hand mixer or your stand mixer beat all these until just combined.
- On top of the crust layer add this then finish with cherry topping. Serve immediately!

Category

1. Gluten Free Recipes

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